

# Wisconsin Food Code FACT SHEET



## Using Disposable Gloves



Disposable gloves are commonly used in food preparation. Many consumers now expect to see all employees working in a food area to be wearing gloves at all times, but gloves are only required to be worn if:

1. they are being used as a means to prevent direct bare hand contact with a ready to eat food
2. a food employee has a wound covered with an impermeable barrier and will be working with food
3. a food employee is wearing artificial fingernails or polish and will be working with exposed food.

In all these situations, gloves must be worn and used properly to prevent contamination. Remember wearing gloves is never an acceptable alternative to proper hand washing.

Per 3-304.15 (A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat-food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

### Rules of Glove Use

- Do not reuse gloves.
- Use only single-use gloves, stored and dispensed to prevent contamination.
- Ensure gloves are intact, without tears or damage.
- Provide gloves that fit properly.
- Gloves must be changed whenever an activity or workstation change occurs, or whenever they become contaminated.
- Hands are to be washed and dried before putting on new gloves. Never wash hands with gloves on.
- Management must provide education and monitor employees of proper glove use.
- Gloves must be replaced after sneezing, coughing, or touching of the hair or face.

*Note: Workers and consumers exposed to latex gloves and other products containing natural rubber latex may develop allergic reactions such as skin rashes; hives; nasal, eye or sinus symptoms; asthma; and (rarely) shock.*



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